OWNER'S MANUAL

ELECTRIC COMPACT CONVECTION OVEN

MODELS:
- **4200**
- **4292**

MARKET FORGE INDUSTRIES INC.

An Employee Owned Company

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INTRODUCTION

This service and parts manual contains general information, installation, operation, principles of operation, trouble-shooting and maintenance information for the Market Forge Model 4200 Electric Compact Convection Oven. Also included are parts lists, in which each replaceable part is identified and shown in an accompanying illustration.

DESCRIPTION

The Market Forge Model 4200 Electric Compact Convection Oven is an electrically powered convection oven designed to achieve high volume cooking with a minimum of power consumption. The unit consists of a heavily insulated cooking compartment fitted with a two speed convector blower and heated by electric elements. All oven controls are located on a panel on the right front of the oven as seen from the front.

OVEN COMPONENTS

The major assemblies of the model 4200 are the stainless steel and flat back painted steel cabinet enclosure, door with window, porcelain cooking compartment with nine-position shelf supports, heating element and contractor assembly, and control panel assembly. Controls and indicators include the thermostat, main power switch, blower speed switch, cool down/switch, elements on indicator light, 60-minute timer, and elements only switch. The oven is available in variety of mounting configurations: 4” 102mm high-legs, 27” 686mm legs with shelf, or stacked on top of another Model 4200 with the bottom unit on 18” 457mm stainless steel legs with shelf.

BASIC FUNCTIONING

The Model 4200 becomes operational when the power switch is placed in the ON position, door is closed, and thermostat set. Contractors located in the control section close the circuit to heating elements located at the right of the cooking chamber. When the chamber reaches the preset temperature, the thermostat contacts open, causing the contractors to interrupt the circuit to the heating elements. When the temperature in the chamber drops enough to close the thermostat contacts, the circuit closes again. Any number of such cycles might occur during the cooking time, ~indicated by the element indicator light coming on and off.

SERVICE

Required service, both preventive and corrective, is explained in section 5. Should repairs be required, a network of authorized agencies is available to assist with prompt service. A current directory of Authorized Service Agencies may be obtained by contacting:

Product Service Department
Market Forge Company
35 Garvey Street
Everett, MA 02149-4403
(617) 387-4100

The model and serial number must be referenced when corresponding with Market Forge. The data plate with serial number is located on the right of the bottom front trim ledge.

* We recommend that service be performed by a qualified Market Forge Authorized Service. Service performed by others will void warranty. Market Forge is not responsible for repairs made by other than authorized service agents.

INSTALLATION

RECEIVING

1. Examine shipment for external and internal damage and completeness. Transport crated oven through building, to installation area before unpacking.
2. 2. Report any damage or shortages to carrier and Market Forge immediately.
3. ***DO NOT AT ANY TIME LAY THE OVEN DOWN ON ITS TOP, RIGHT SIDE, OR FRONT. TO DO SO MAY DAMAGE THE EQUIPMENT AND VOID THE WARRANTY.***

ASSEMBLY - VENT BOX ATTACHMENT

1. Remove steam vent box and packet of screws from inside oven and attach vent box to back of oven over vent opening using five #8 sheet metal screws.

Single Oven on 4" Legs

Fasten legs to the weld nuts located on bottom panel of oven. The hex foot on the leg is adjustable.

Single Oven on 28" Legs with Shelf

1. Insert legs (*Fig. 1 No. 3*) through holes in shelf (*Fig. 1 No. 1*) Do not tighten setscrews in corners of shelf.
2. Screw leg tops (*Fig. 1 No. 2*) onto legs. (*Fig. 1 No. 3*)
3. Insert leg tops (*Fig. 1 No. 2*) through holes in angle iron frame (*Fig. 1 No. 4*) into weld nuts in bottom of oven.
4. Screw leg tops (*Fig. 1 No. 2*) into weld nuts by turning leg and top assemblies.
5. Raise shelf (*Fig. 1 No. 1*) to desired height and tighten set screws in shelf corners.

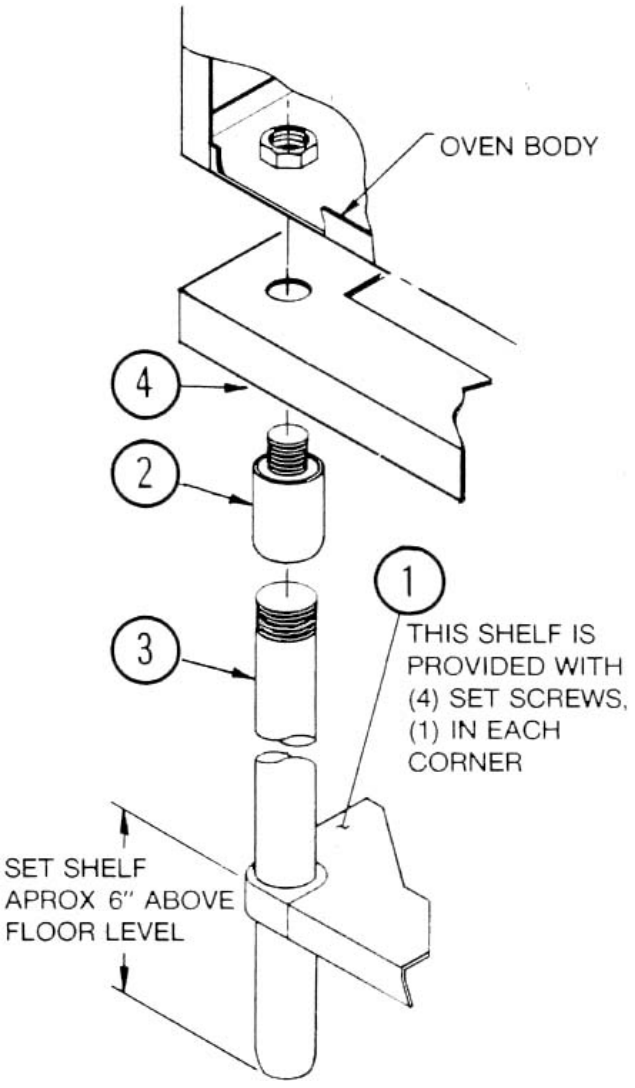


Fig. 1

ITEM	PART NO.	DESCRIPTION	QTY.
1	99-6180	SOLID SHELF ST/ST	1
2	A10-0635	LEG TOP	4
3	A10-0634	FLOOR LEG 28" HIGH	4
4	D99-6183	SHELF	1

INSTALLATION

Stacked Ovens on 18" Legs with Shelf
STACKING INSTRUCTIONS:

1. Fasten Item No. 1, stacking channel, to the bottom left side of top oven. Note - left channel has (2) holes. Use nut & washer (Item 3 & 4) front & rear.
2. Remove access panel from the right side of both ovens.
3. Remove knockouts from the top of the bottom oven and from the bottom of the top oven.
4. Place upper oven on top of lower oven with the right side stacking channel placed between. Line up holes in both ovens with the holes in the channel.
5. Fasten ovens together with the washer (Item No. 4) and the bolt (Item No. 11) Inserted up thru top of lower oven, thru stacking channel and into bottom of upper oven, using the existing weld nut to fasten the rear and the nut provided with the stacking kit (Item No. 5) to fasten the front.

ELECTRICAL CONNECTION:

1. Read data plate located on top surface of right side of bottom trim just below control panel before connecting electrical supply to oven. Make sure electrical supply is the same voltage, phase, and frequency called for on date plate.
2. All ovens are shipped three phase and may be converted to single phase as per alternate single phase wiring diagram.
3. Feed supply through opening in rear of oven (Fig. 2-1 No. 2) and connect supply wires to terminal block behind control panel.
4. Wiring diagram label is located on control bracket, accessible by opening control panel.

NOTE: Improper connection to power supply or connection to power supply other than that designated on data plate will void the warranty.

Assemble stand, as shown, before stacking ovens.

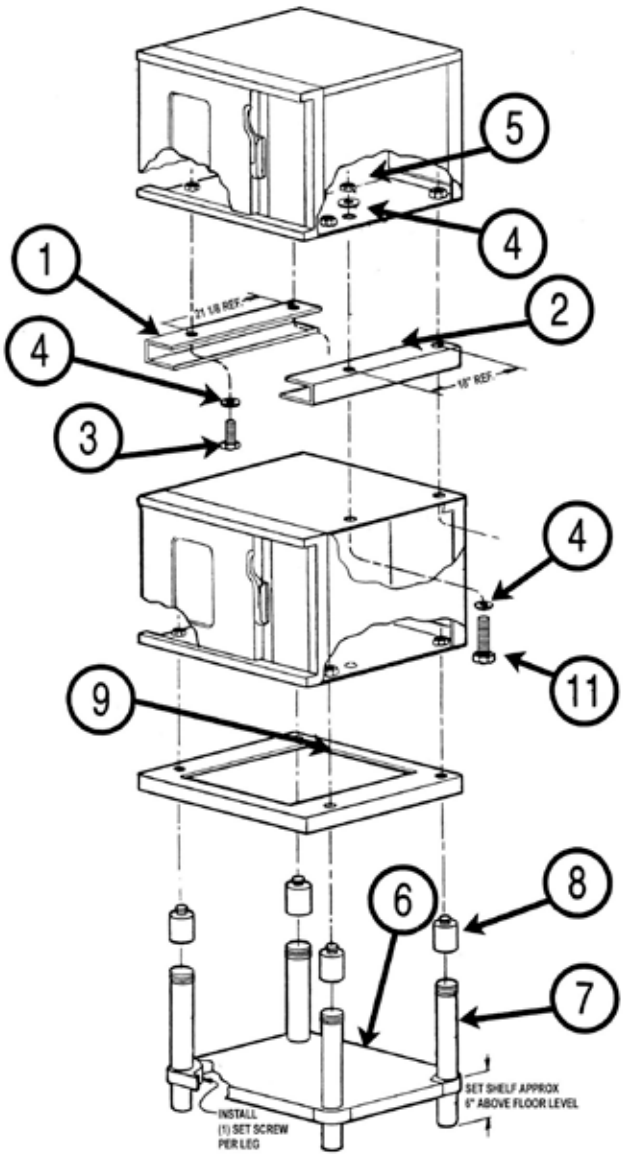


Fig. 2

ITEM	PART NO.	DESCRIPTION	QTY.
1	B99-6203	Stacking Channel Left	1
2	B99-6204	Stacking Channel Right	1
3	10-2564	Hex Bolt $^{3}/_{4}$-10 x 1 $^{1}/_{2}$ Lg.	2
4	10-2411	Plain Washer - $^{3}/_{4}$	5
5	10-2320	Nut, Hex - $^{3}/_{4}$-10	1
6	99-6180	Solid Shelf	1
7	A09-5271	Floor Leg 18" High	4
8	A10-0635	Leg Top	4
9	D99-6183	Shelf	1
10	A25-3263	Set Screw & Wrench Kit	1
11	08-3426	Hex Bolt $^{3}/_{4}$-10 x 4 Lg.	2

INSTALLATION

OVEN CHECKOUT & ADJUSTMENTS:
Door Adjustment (Old Style):
The door was properly adjusted at the factory, if door does not open or close properly adjust the ball plunger catch as .follows:

1. 1. Remove adjusting wrench from back of manual and insert in notches on sides of ball plunger.
2. Loosen jam nut with wrench.
3. Turn adjusting wrench left or right until ball plunger engages in door striker plate for best operation.
4. Tighten jam nut with wrench while adjusting wrench is still engaged in notches.
5. Return adjusting wrench to back of manual.

THERMOSTAT CALIBRATION (OLD STYLE):
The thermostat is a device which automatically limits heat input at or below the dial setting.

Before attempting to calibrate thermostat, make sure that the thermostat is the cause of problems experienced. Check for improper electrical service, incorrect mixes over and under proofing, incorrect temperatures, and warping pans. Thermostats are calibrated and sealed by the original manufacturer before leaving their plant. Only a qualified service person should make calibration adjustments, if they become necessary.

CALIBRATE ELECTRONIC THERMOSTAT (NEW STYLE):

1. Set oven thermostat knob at 350°F.
2. Allow oven to preheat to 350°F.
3. Observe temperature with digital thermometer.
4. If temperature goes above 350°F turn set pot labelled HI (on circuit board) counterclockwise. % turn should be sufficient.
5. Allow time for oven temperature to drop, then recheck temperature.
6. If temperature is below 350°F turn set pot labelled HI (on circuit board) clockwise.+/- 5°F turn should be sufficient.
7. Repeat steps 4 to 7 until oven temperature stabilizes at 350°F+/- 5°F
8. Apply Glyptol or Duco Cement to set pot to prevent rotation.

THERMOSTAT DIAL PLATE CALIBRATION (NEW STYLE):

1. Clamp thermocouple sensor in the center of the middle rack in compartment.
2. Pass the thermocouple sensor wire through the door gasket and close the door.
3. Plug the sensor lead into the pyrometer.
4. Set the oven power switch to ON.
5. Set the thermostat knob to 3500 (191°C).
6. Allow the oven to warm up for a minimum of (3) three ON/OFF cycles.

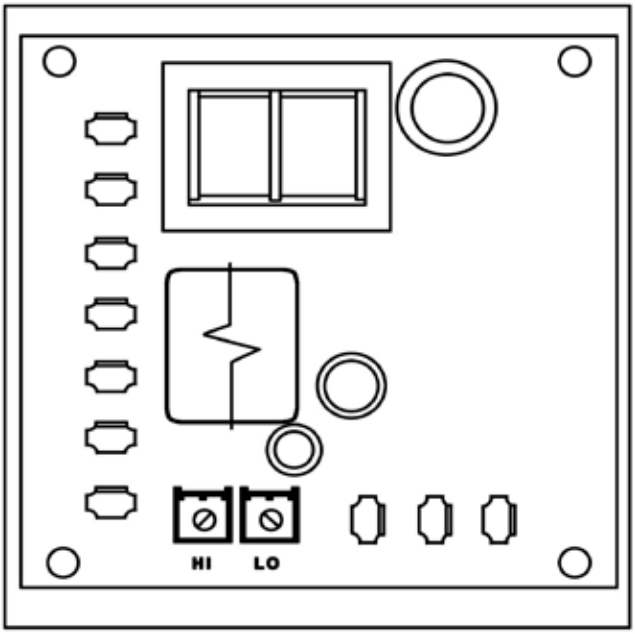
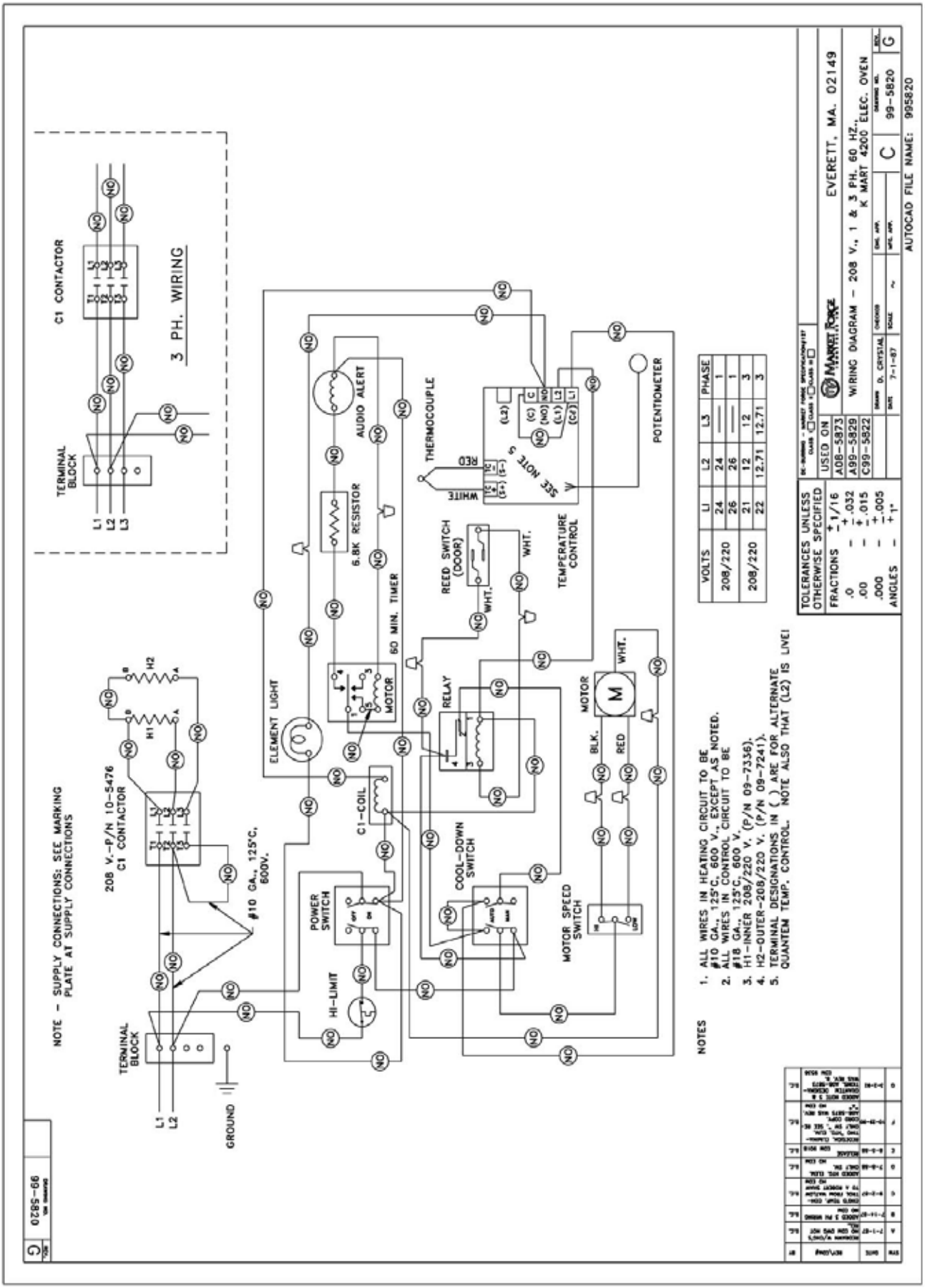


Fig. 3

7. Record the temperature when the element indicator light goes off. If a temperature of 345°-355° is attained, no calibration is necessary .
8. If the temperature differs more than +/- 5°F from the dial setting:
   - Pencil mark the knob pointer position as a reference point on the control panel next to the dial plate
   - Loosen the dial plate mounting screws only enough to move the plate.
   - Move the dial plate until calibration matches thermometer reading (350°F).

INSTALLATION



OPERATION

PRINCIPLES OF OPERATION:
Uniform distribution of heat within the oven is assured by continuous operation of a convector blower. Moving air continuously strips away a thin layer of moisture and cold air from the top of the food allowing more rapid heat penetration. Lower temperatures and shorter times than those used in conventional deck ovens 'Can be used. In general, temperature settings can be reduced by 50°F (28°C) from recipe temperatures for conventional ovens. Some products may require slightly higher or lower temperatures. Product should be checked for doneness in about half the time it would take in a conventional oven. Time savings may be about 15% to 20%.

CONTROLS:
All controls for the Model 4200 oven are located on the control panel on the front of the oven (Fig. 5). These controls are; a thermostat to control oven temperature (Fig. 5 No. 1), an Elements On indicator light (Fig. 5 No. 2), a power switch with ON and OFF positions (Fig. 5 No. 3), a blower switch with high and low positions (Fig. 5 No. 4), a cool down switch with manual and auto positions (Fig. 5 No. 5) and a 60 minute electro-mechanical timer (Fig. 5 No. 6). Heating Elements Only Switch (Fig. 5 Not Shown).

PRE-HEATING:
1. Set thermostat to desired temperature, set blower switch to desired speed, and turn on power switch. Blower wheel should rotate clockwise when viewed from front of oven. Low speed is suggested for fragile products *ie* those levened by beaten egg whites such as souffles, angel food cake and popovers.
2. Indicator light will go out when desired temperature is reached. Oven will pre-heat to 350°F 180°C in about 10 minutes. Large differences in time from this indicate faulty heating elements, or connection to wrong electric power supply.

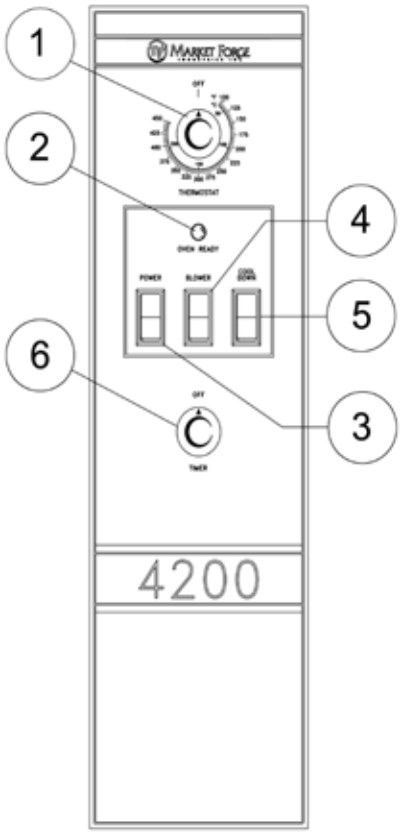


Fig. 5

OPERATION:
1. Set temperature about 50°F (28°C) less than what recipe calls for when using standard oven.
2. Load pans evenly on shelves making sure pans don't touch sides of oven or other pans.
3. Check food for doneness in about half the time it would take in a conventional deck oven. Visual inspection of food can be made without opening the door by looking through tempered glass window.
4. Blower will automatically shut off by a door interlock switch when door opens. Closing the door will restart the blower.
5. Blower may be operated with door open by placing cool down switch in manual position. No power is suppled to heating elements with cool down switch in manual position, allowing rapid lowering of oven temperatures with door open.
6. Heating elements only without blower fan when door is shut. (For delicate products)

MAINTENANCE

CLEANING:

1. Clean interior of oven with a commercially available oven cleaner suitable for use on porcelain.
2. Racks, rack supports, and blower wheel may be cleaned by soaking in ammonia and water solution after removing them from oven.
3. Stainless steel parts maybe cleaned using a commercially available stainless steel cleaner.

REMOVAL & REPLACEMENT OF PARTS:

WARNING: Disconnect oven from main power supply before working on oven.

DOOR REMOVAL:

1. Remove lower screw (Fig. 6, #1) from upper hinge assembly of door.
2. Loosen top screw (Fig. 6, #2) from upper assembly.
3. Push upper hinge pin (Fig. 6, #3) into door.
4. Rotate top of door forward to clear upper frame.
5. Pull up and out on door to remove.

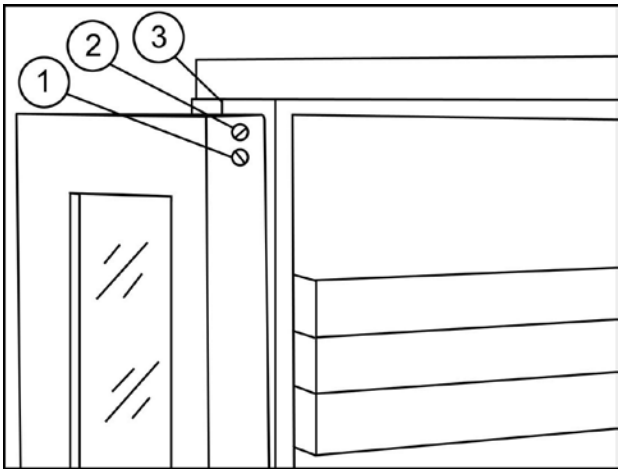


Fig.6

DOOR REPLACEMENT (OLD STYLE):

Revere above procedure being sure to put as many washers under as there were before removal.

OVEN LINER GASKET REMOVAL:

1. Remove all screws from gaskets.
2. Remove all gaskets.

GASKET REPLACEMENT:

1. Replace top and bottom metal gaskets on front off oven liner and screw in place.
2. Replace left and right side metal gaskets and screw in place.

BLOWER WHEEL REMOVAL:

1. Shut off main power supply.
2. Remove baffle by placing hard under back end and rotating baffle up and out.
3. Loosen set screws located in the center of the blower wheel on the wheel hub.
4. Pull blower wheel off of shaft.

BLOWER WHEEL REPLACEMENT:

1. Remove metal burrs and foreign matter from motor shaft with emery cloth or sandpaper.
2. Lubricate blower wheel hub with high graphite grease. (Remove blower and lubricate at least once every six months).
3. Place blower wheel on shaft. Make sure set screws are positioned over the flats on the shaft. Make sure there is 3/16” clearance between blower wheel and oven wall.
4. Tighten set screws to 160 in-lbs torgue.

MOTOR REMOVAL:

1. Make sure main power supply is disconnected from oven.
2. Remove baffle and blower wheel.
3. Remove right side panel.
4. Open control compartment cover.
5. Remove motor bolt access plate.
6. Remove four nuts and blots holding motor to motor mount.
7. Remove cover from wiring box mount on motor and disconnect wires.

MAINTENANCE

MOTOR REPLACEMENT:
1. Revere procedure above.
2. Check motor wiring to make sure blower turns clockwise when seen from front of oven.

SWITCH REMOVAL:
1. Make sure power supply to oven is off.
2. Open control compartment cover.
3. Disconnect wire to switch.
4. Depress spring clips on switch and push forward.

SWITCH REPLACEMENT:
1. Push switch into proper control panel opening until spring clips catch.
2. Reconnect wire to switch.
3. Close control cover.

CONTACTOR REMOVAL:
1. Make sure power supply to oven is off.
2. Open control comportment cover.
3. Disconnect wire from appropriate component.
4. Unscrew fasteners of appropriate components and remove.

CONTACTOR REPLACEMENT:
1. Attach components to mounting.
2. Replace and tighten fasteners.
3. Reconnect wires.

THERMOSTAT REMOVAL:
1. Make sure power supply to oven is off.
2. Open control compartment cover.
3. Remove racks and rack supports from oven compartment.
4. Remove baffle.
5. Disconnect thermocouple lead wires from circuit board.
6. Unscrew thermocouple from oven liner.
7. Pull thermocouple and wires through oven liner into oven compartment and remove.
8. Remove circuit board from bracket.

THERMOSTAT REPLACEMENT:
Follow Thermostat Removal in reverse order.

HEATER ELEMENT REMOVAL:
1. Make sure power supply to oven is off.
2. Remove right side panel.
3. Remove element terminal cover above motor and disconnect wires.
4. Remove element plate and insulation spacer.
5. Remove racks and rack supports from oven cavity.
6. Remove baffle.
7. Remove eight screws holding element assembly to the oven wall.
8. Remove elements.

ELEMENT REPLACEMENT:
Follow Element Removal in reverse order.

DOOR INTERLOCK SWITCH BRACKET REMOVAL (OLD STYLE):
Make sure power supply to oven is off.
Open control compartment cover.
Remove wires to door interlock switches.
Remove two bracket retaining screws.
Remove interlock switch assembly.

DOOR INTERLOCK SWITCH BRACKET REPLACEMENT (OLD STYLE):
1. Insert long end of door activated plunger through hole in left front side of control compartment.
2. Replace spring and switches in bracket and secure switch assembly with two screws.
3. Position switches so that push buttons on switches just touch actuator plate on plunger rod.
4. Replace wires using wiring diagram as guide.
5. Replace control compartment cover.

MAINTENANCE

NEW STYLE INTERLOCK SWITCH REMOVAL:

1. Make sure power supply to oven is off.
2. Remove lower bottom trim, remove screws on end.
3. Remove screws from switch, to remove switch.
4. Remove marr connectors from leads, then remove switch.

REPLACEMENT OF SWITCH:

Follow New Style Interlock Switch Removal in reverse order.

HI-LIMIT REMOVAL:

1. Make sure power supply to oven is off.
2. Open oven door.
3. Remove all shelves and rack supports.
4. Remove baffle from right sire.
5. Unscrew fasteners from Hi-Limit on liner wall and pull out.
6. Remove wire leads from Hi-Limit.

HI-LIMIT REPLACEMENT:

Follow Hi-Limit Removal in reverse order.

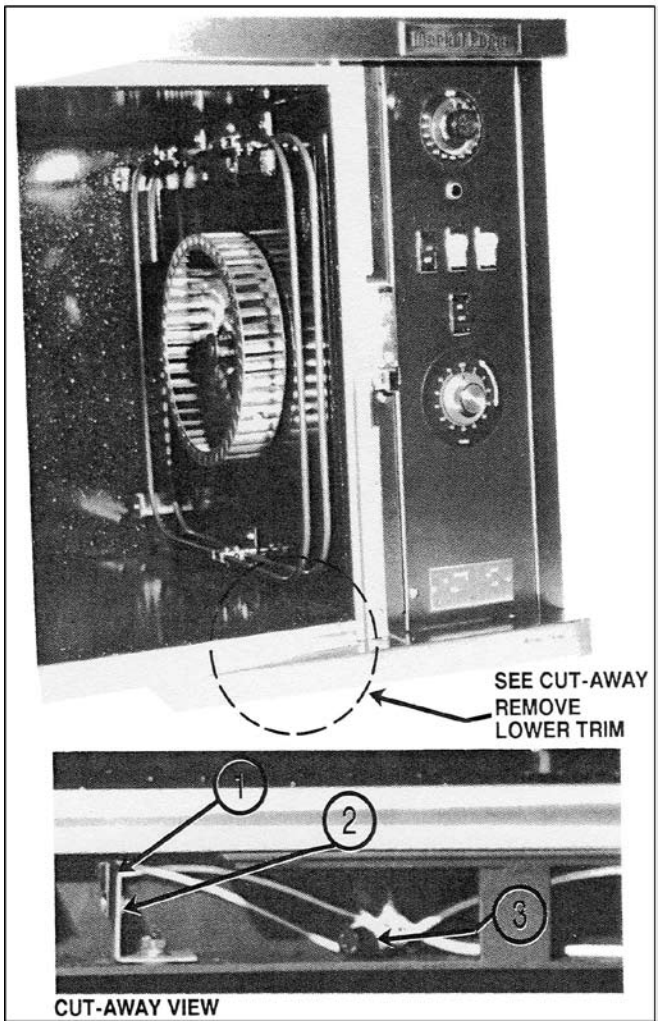


Fig. 7

NEW STYLE INTERLOCK LOCATION

ITEM	PART NO.	DESCRIPTION
1	08-6308	Reed switch (fan interlock)
2	99-6168	Reed switch mounting bracket
3	REF.	Marr connectors, two

TROUBLE-SHOOTING

GENERAL:
The information in this section is intended to assist both the operator and service personnel in locating the general source of problems which may occur with the model 4200 compact convection oven. Before following any of the procedures gives in this section, the operator should be thoroughly familiar with the operating instructions and the function of all controls described on page 6 of this manual. If the problem cannot be readily corrected, the operator should contact the nearest Authorized Market Forge Service Agency for assistance.

TROUBLE-SHOOTING GUIDE:

PROBABLE CAUSE	REMEDY
1. Convector fan fails to operate.	
a. Power to oven is off. b. ON-OFF switch off. c. Oven door open. d. Faulty cool down switch ON-OFF switch, door switch, fan motor, wiring.	a. Locate external circuit breakers for power and place in ON position. b. Place in ON position. c. Close door. d. Test each component and connecting wire, replace as required.
2. Oven will not heat with thermostat at maximum setting, fan operating.	
a. Faulty thermostat wiring. b. Thermostat contacts or coil faulty.	a. Test thermostat and connecting wiring. Replace as required. b. Replace thermostat.
3. Indicator light fails to light with thermostat set, fan operating, oven hot.	
a. Indicator light burned out. b. Faulty wiring.	a. Replace light. b. Check wiring and repair as needed.
4. Erratic oven temperature.	
a. Faulty thermostat operation.	a. Recalibrate or replace as required.
5. Uneven heating.	
a. One or more heating elements inoperative.	a. Check wiring to elements; check for burned out elements. Replace as required.

WE RECOMMEND THAT SERVICE BE PREFORMED BY A QUALIFIED MARKET FORGE AUTHORIZED SERVICER. SERVICE PERFORMED BY OTHERS WILL VOID WARRANTY. MARKET FORGE IS NOT RESPONSIBLE FOR REPAIRS MADE BY OTHER THAN AUTHORIZED SERVICE AGENTS.

TROUBLE-SHOOTING

WIRING:

All the electrical components of the model 4200 (ON-OFF switch, door switch, thermostat control, contactors, fan motor, and indicator light) are connected to each other by wiring shown on page 5. If all the electrical components are operating correctly and the incoming power has been checked, but the unit fails to operate, the fault lies in the wiring.

Using an ohmmeter, wiring continuity between the connections, shown in the wiring diagram is readily verified. This is best done in stages, removing only those wires required for each continuity check. As each lead is replaced, it should be checked for evidence of corrosion and cleaned if necessary. All leads must be tightly attached to provide a good electrical connection.

ELECTRICAL FAULT ISOLATION GUIDE

FAILURE	FAULT LOCATION
1. Oven will not operate when the thermostat is set.	a. Incoming power b. Door switch c. Thermostat control d. ON-OFF switch e. Cool down switch f. Contactor g. Wiring
2. Intermittent operation of heaters.	a. Thermostat control b. Contactor coil c. Wiring
3. Convector fan fails to operate.	a. Cool down switch b. ON-OFF switch c. Door Switch d. Fan motor e. Wiring
4. Indicator light off, heater under power.	a. Indicator light b. Wiring
5. Uneven heating.	a. Heating elements b. Wiring
6. (Elements Only) fails to come on.	a. Check switch b. Check hi-limit switch c. Check wiring

WE RECOMMEND THAT SERVICE BE PREFORMED BY A QUALIFIED MARKET FORGE AUTHORIZED SERVICER. SERVICE PERFORMED BY OTHERS WILL VOID WARRANTY. MARKET FORGE IS NOT RESPONSIBLE FOR REPAIRS MADE BY OTHER THAN AUTHORIZED SERVICE AGENTS.

TROUBLE-SHOOTING

ELECTRICAL CONNECTIONS

CONTROL BOARD:

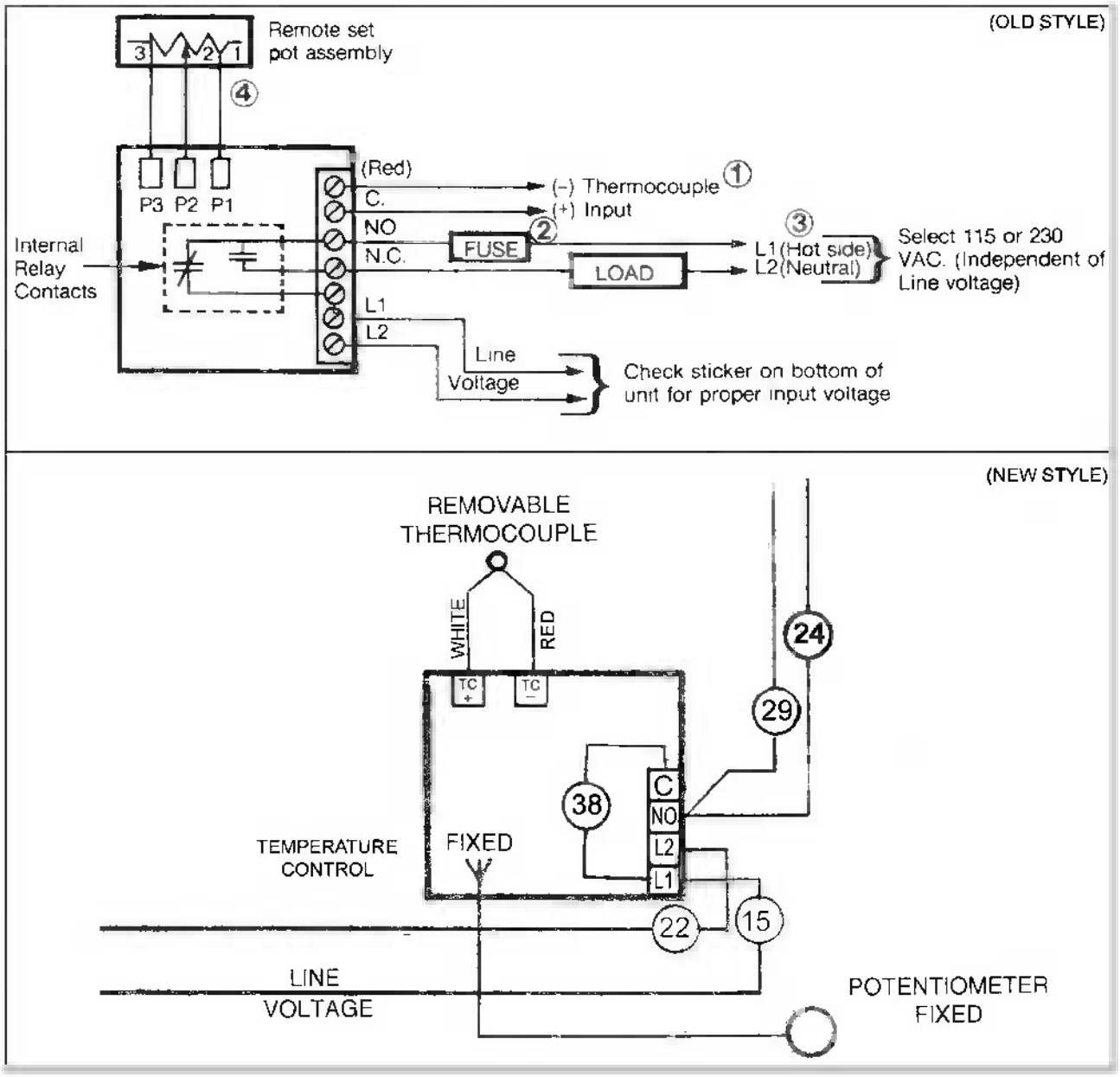


Fig. 8

NOTE: New style board CANNOT BE CALIBRATED. Check thermocouple for fault in temperature control. If thermocouple is good, replace temperature control board.

ILLUSTRATED PARTS LIST

GENERAL:
This section contains a complete listing of all replaceable parts for the 4200 compact convection oven. For the purpose of parts identification, the unit is broken down into functional assemblies, and each assembly is shown in a pictorial view which is keyed to the accompanying part list. Each parts list contains the figure item number, the Market Forge part number and an abbreviated description.

ORDERING INFORMATION:
Orders for repair parts should be directed to the nearest authorized parts distributor. For a current Market Forge Authorized Parts and Service Distributor list go to our web site or contact:

Market Forge Industries Inc.
Toll Free: (866) 698-3188
www.mfii.com
Parts, Service and Availability Toll Free No.:
(888) 259-7076

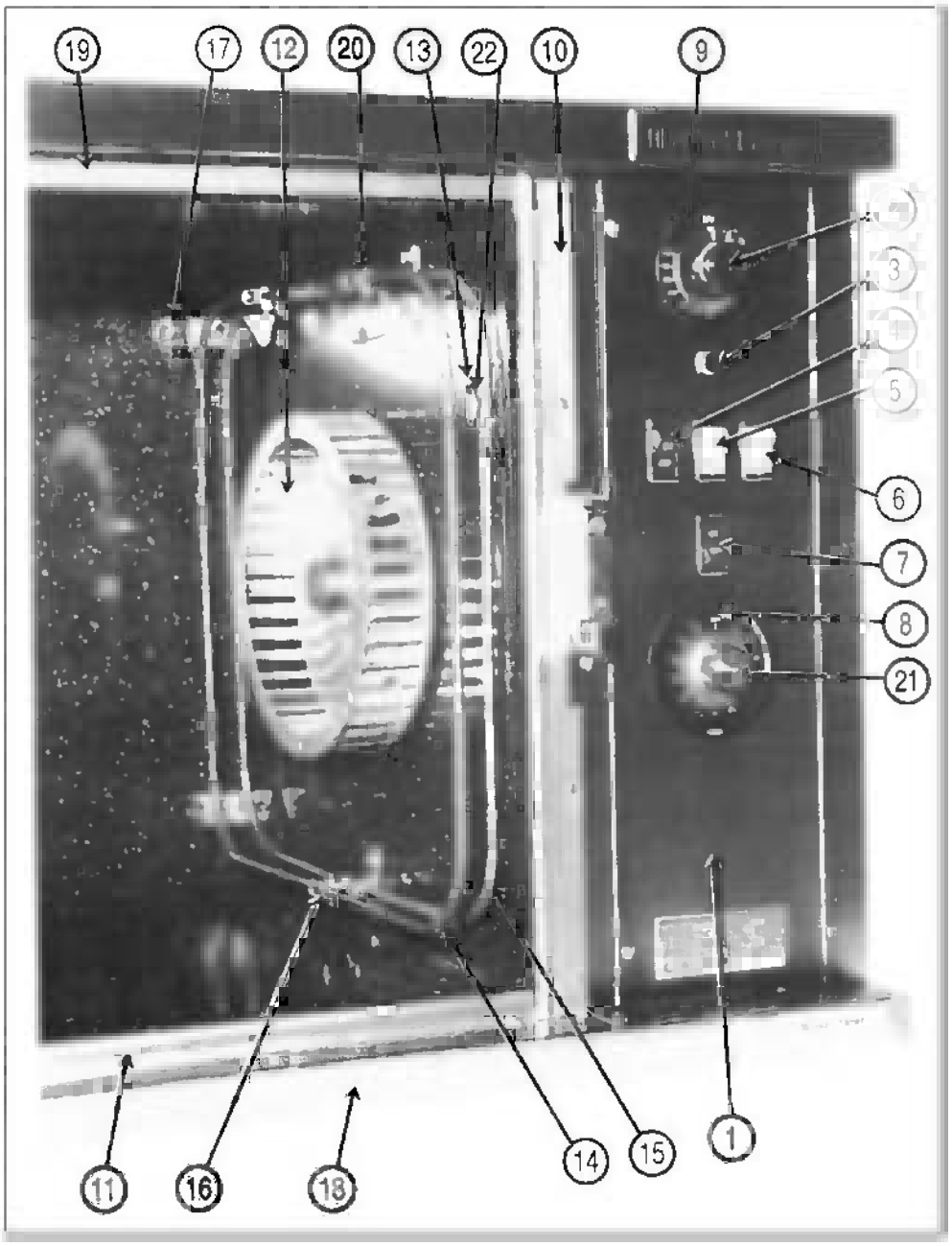


Fig. 9

ILLUSTRATED PARTS LIST

Fig. 9 4200 Compact Convection Oven

ITEM NO.	PART NO.	DESCRIPTION
1	99-5826	CONTROL PANEL K-MART ONLY
2	09-5268	THERMOSTAT KNOB
3	09-6440	RED PILOT 250V
4	09-7231	SWITCH DPDT 250V, 10 AMP, RED, ON-OFF SWITCH
5	09-7244	SWITCH DPDT 250V, 10 AMP, BLUE, BLOWER SWITCH
6	09-7235	SWITCH DPDT 250V, 10 AMP, WHITE, COOL DOWN SWITCH
7	09-7231	SWITCH DPDT 250V, 10 AMP, RED, HEATING ELEMENTS ONLY
8	08-5839	THERMOSTAT DECAL
9	99-5830	TIMER DECAL
10	99-6136	SIDE GASKET
11	99-6101	TOP AND BOTTOM GASKET
12	09-5269	BLOWER WHEEL
13	09-7259	THERMOCOUPLE AND WASHER
14	09-7241	HEATING ELEMENT, OUTER, 280V-2500W, 220V-2800W (EXPORT)
14A	09-7242	HEATING ELEMENT, OUTER, 230V-2571W, 240V-2800W
15	097336	HEATING ELEMENT, INNER, 280V-2500W, 220V-2800W
15A	09-7337	HEATING ELEMENT, INNER, 230V-2571W, 240V-2800W
16	99-6102	HEATING ELEMENT BRACKET
17	99-6130	BAFFLE SUPPORT
18	99-5054	BOTTOM TRIM
19	99-5055	TOP TRIM
20	99-6107	OVEN INTERIOR COVER PLATE
21	09-5267	60 MINUTE TIMER KNOB
22	08-6351	HI-LIMIT THERMOSTAT

ILLUSTRATED PARTS LIST

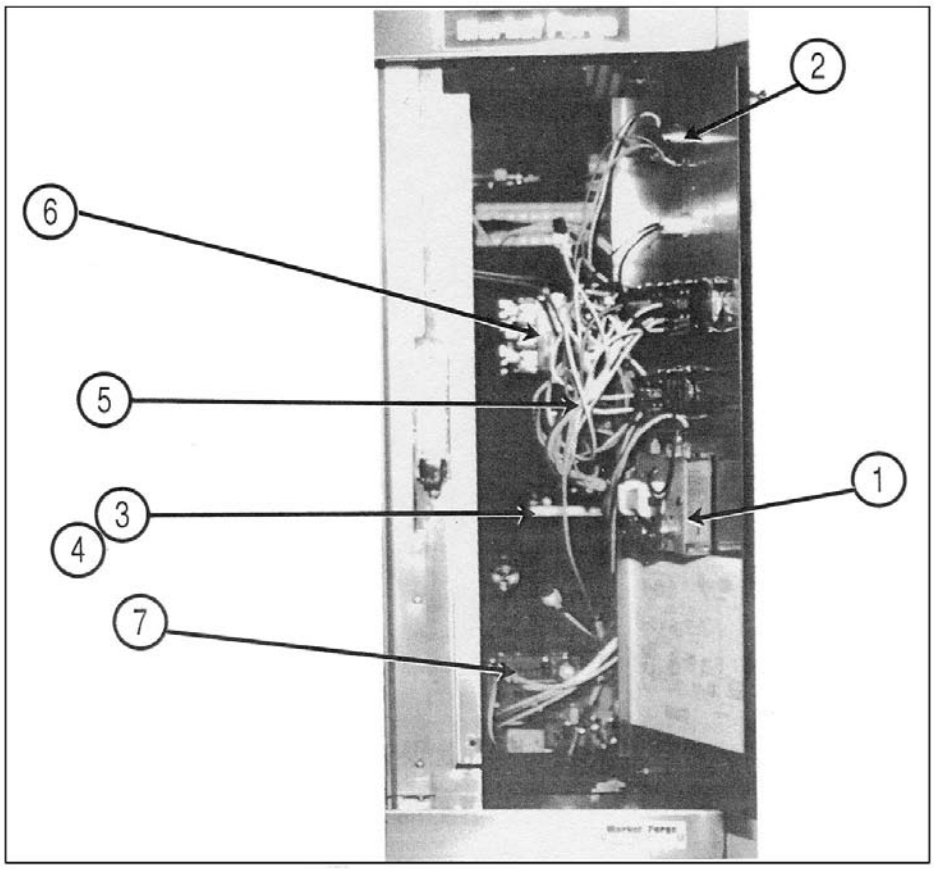


Fig. 10

Fig. 10 Control Panel, Open

ITEM NO.	PART NO.	DESCRIPTION
1	10-6293	60 MINUTE TIMER, 240V, 50/60 HZ
2	REF.	REMOTE POTENTIOMETER, PART OF THERMOSTAT 08-6355
3	10-6649	TERMINAL BLOCK
4	10-5551	GROUND LUG
5	99-5822	CONTROL CIRCUIT WIRE HARNESS
6	10-5476	CONTACTOR, 280V, 40 AMP, 50/60 HZ
6A	10-5943	CONTACTOR, 240V, 40 AMP, 50/60 HZ
7	08-6355	TEMPERATURE CONTROLLER, 208 OR 240V

ILLUSTRATED PARTS LIST

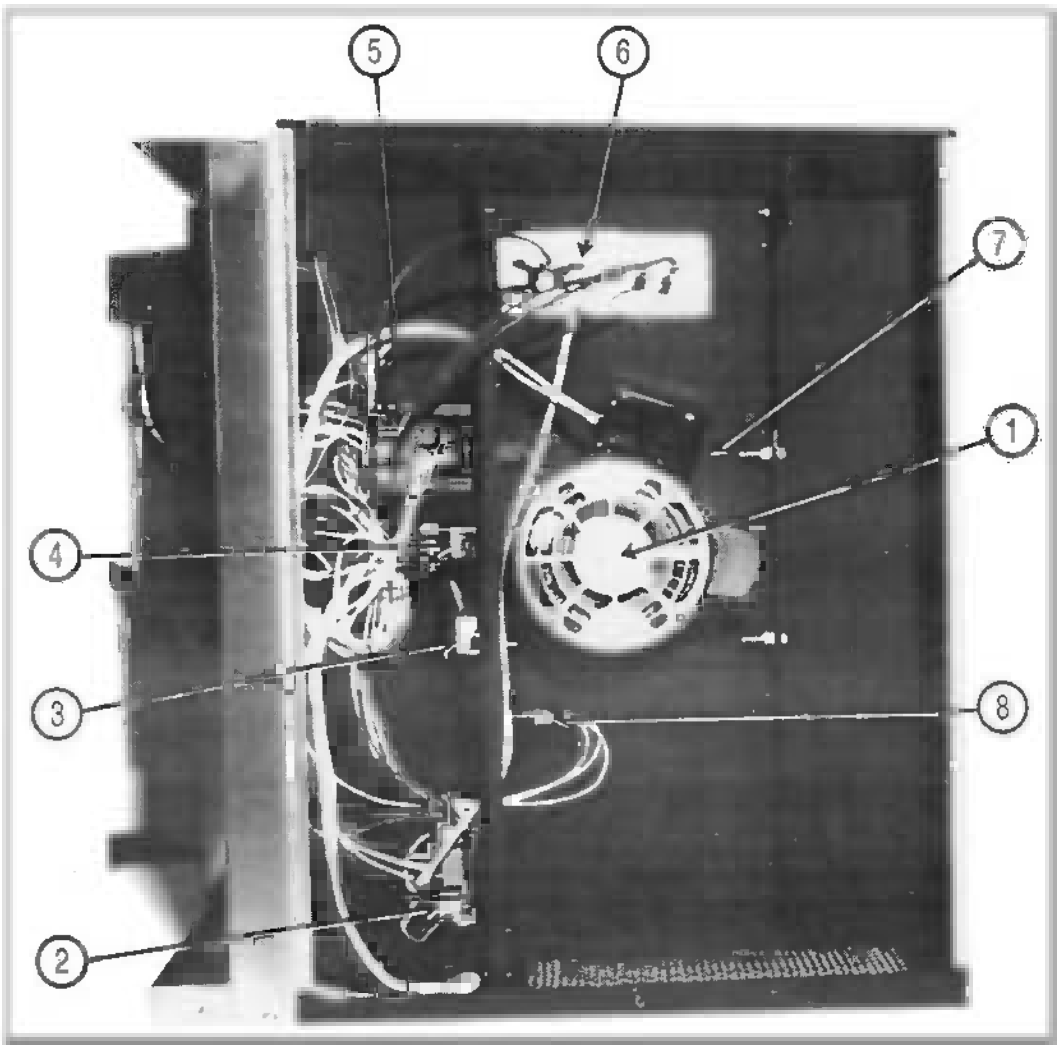


Fig. 11

Fig. 11 Right Side View

ITEM NO.	PART NO.	DESCRIPTION
1	09-7230	BLOWER MOTOR, 208/230V, 1/4 HP, 2 SPEED
2	REF.	TEMPERATURE CONTROLLER, 208-240V
3	REF.	TERMINAL BLOCK
4	10-6874	S.P.S.T. RELAY, FOR REED SWITCH, 240V
5	REF.	CONTACTOR, 208V, 40 AMP, 50/60 HZ
6	99-6108	HEATING ELEMENT COVER PLATE
6A	99-6109	HEATING ELEMENT COVER GASKET
7	99-6140	ASSEMBLY, BLOWER MOTOR AND BRACKET
8	09-6516	SIREN AUDIO ALERT, 120V
8A	09-6599	6.8 K CERAMIC RESISTOR FOR ALTER, NOT SHOWN

ILLUSTRATED PARTS LIST

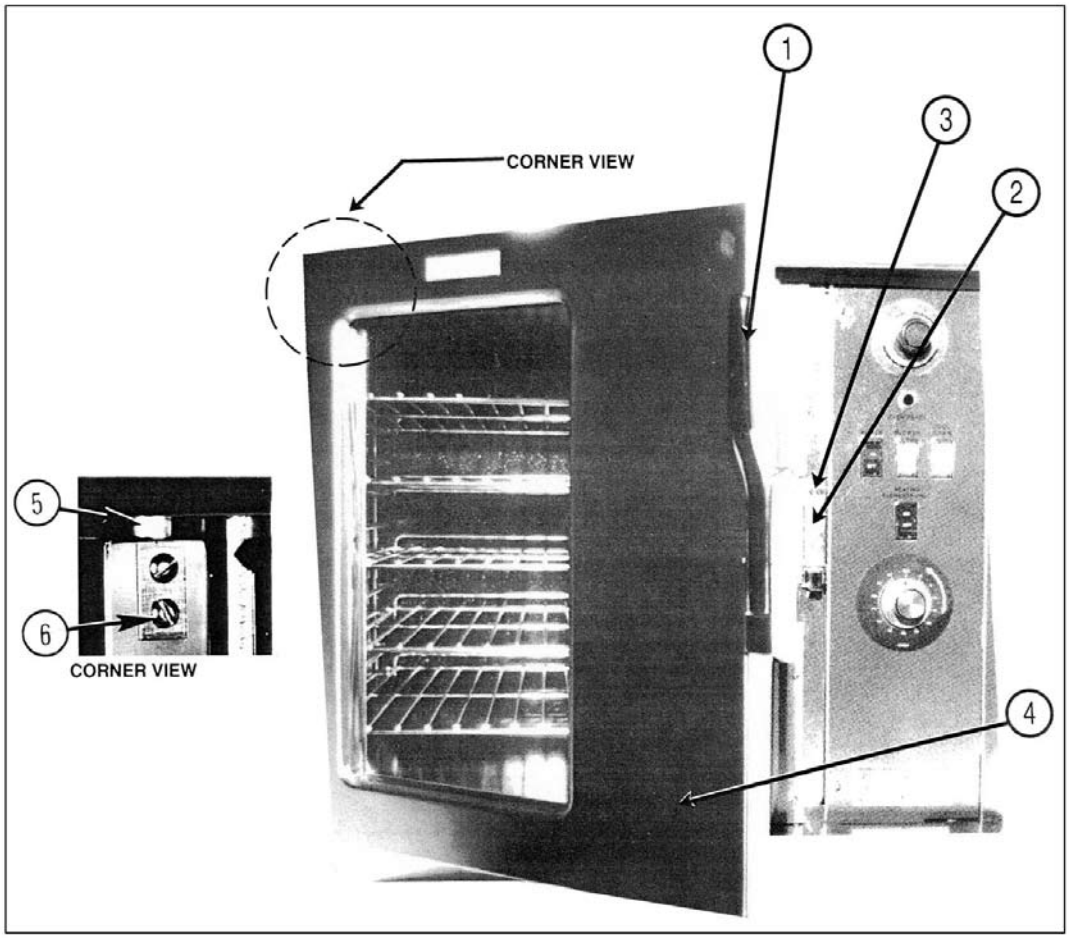


Fig. 12

Fig. 12 Door Assembly

ITEM NO.	PART NO.	DESCRIPTION
1	08-5205	DOOR HANDLE ASSEMBLY
2	REF.	CATCH, PART OF 08-5205
3	99-6115	SPACER CATCH
4	99-6170	DOOR ASSEMBLY
5	99-6153	HINGE PIN
6	99-6154	HINGE PIN PLATE

ILLUSTRATED PARTS LIST

INSIDE OVEN COMPARTMENT

PART NO.	DESCRIPTION
99-5027	BAFFLE
99-5057	RACK SUPPORTS
99-5056	RACKS
99-5052	EXTERIOR TOP PANEL
99-5058	EXTERIOR REAR PANEL
99-5020	RIGHT SIDE ACCESS PANEL
99-5035	LEFT SIDE PANEL
10-0633	4” ADJUSTABLE LEGS
99-6176	28” HIGH STAND
99-6177	18” STACKED KIT WITH STAND

4200/4292 REVERSING SWING OF DOOR (S):

1. Remove door handle, P/N 08-5205, by removing three slotted screws located on edge of handle.
2. Loosen two upper hinge pin screws. Pin will drop into door.
3. Remove door by tilting top of door outward while lifting door off of lower hinge pin.
4. Remove catch plate assembly from face of oven.
5. Remove four round head machine screws from opposite side of oven face.
6. Re-install on other side of oven face, the four round head machine screws removed in step 5.
7. Re-locate and install catch plate assembly at new location.
8. Hold door in new position and allow hinge pin to slide out. Tighten two screws to hold pin in this position.
9. Release the (new) top hinge pin and re-install door in the new position. Push up hinge pin and tighten two screws to hold upper hinge pin in place.
10. Replace handle using hardware removed in step 1.
11. Adjust door by resetting adjustment on catch plate assembly.